GARDEN TIME!

"GROWING SWEET POTATOES EVERYWHERE"

Say "hello" to one of America's Leading Garden Vegetables. Too long Sweet Potatoes have been the "orphan" of the garden...but now gardeners everywhere are finding that sweet potatoes are one of the most productive and wholesome foods on the market today.

SWEET POTATO RECIPES

"WITH THAT OLD FASHIONED FLAVOR"

SWEET POTATO CASSEROLE WITH TOPPING

CASSEROLE: 3 cups hot sweet potatoes mashed, one-third cup milk, ½ cup butter or margarine, 1 cup white sugar, 2 eggs, 1 tablespoon vanilla. Mix and pour into casserole. TOPPING: 1 cup light brown sugar, ½ cup plain flour, one-third cup butter or margarine (not melted), 1 cup nuts (chopped). Mix topping with fork and sprinkle crumbs on top of the casserole. Bake uncovered at 350 degrees for about 35 minutes.

The above recipe won 1st prize at the Gatlinburg, Tennessee "Tater Town Special Sweet Potato Bakeoff" Tatertown, U.S.A. 36229.

Quality
Sweet Potato Plants

You have already spent all the money you will have to spend on Sweet Potatoes...there are no extra costs after the Potatoes are harvested. Here are some general hints that will help your plants get off to a good growing start and increase your chances of a very Bountiful Harvest...but as with all your garden vegetables the weather conditions that prevail after your garden is planted is the most important factor in having Top Quality Sweet Potatoes and an Abundant Yield.

Receiving Your Potato Plants

Expect your plants to appear wilted or possibly bleached to a lighter color due to their enclosure during shipment, but do not be alarmed if either condition exists. Sweet Potato Plants are very tough and if planted promptly and favorable weather exists, your plants will grow off good and yield for you an abundant supply of delicious potatoes. Heavy plant foliage is sometimes trimmed to prevent over heating during shipment. Many large Sweet Potato Farmers cut off all the leaves and a part of the plant roots.

Be sure to put the roots of one plant in a "make" bottle full of water and place it in your kitchen window or on your office desk. Soon you will have a colorful clinging vine that will mystify your friends...and put 3 or 4 plants in your hanging basket.

Soil Preparation

Most people prefer a sandy loam soil that drains well...but Sweet Potatoes are grown in all types of soil in all 50 states. Loose, freely worked soil will give the potatoes a chance to become large and smooth. The use of fertilizer is the gardeners choice. Some say the taste is better without fertilizer, others say the yield is better when you use fertilizer. Your local dealer will help you select a good mixture for your locality.

Putting Sweet Potatoes In Garden

"Set" plants as soon as possible after you receive them and the ideal time is late in the afternoon after the hot sun has gone to bed. Try to avoid "setting" plants when you have a wind especially from the North. Hold your plants until the following day and the results will be much better.

If there is to be a delay in planting just remove the plants from the carton and take the rubber band, waxed paper and moss away from the plant roots. The moss may be quite dry as the moisture has been removed from the moss while travelling to you. Then place the roots in a position where they can receive moisture being careful to keep the plants away from the sun and wind. Do not wet the stems or leaves. Roots placed on wet sawdust or moss or on a wet burlap bag will keep the plants strong and healthy for several days. Plants will succeed even if they are yellow, slimey and have an odor that is almost unbearable. Potato Plants are tough and strong and most of them will survive if they are "set" properly and have good growing climate.

Planting or "Setting"

Garden rows should be about 3 feet apart and the row itself about 8 to 12 inches high...the higher the row the more space for the potato to develop. Plants should be set 10 to 18 inches apart. Even spaced rows and plants will produce a more uniform sized potato. A "peg", shovel, stick or transplanter can be used to set your plants. Place the roots well in the ground but do not cover the "bud". Pour a little water in the plant hole around the roots and then "firm up" the soil. A rain during the night has caused big farmers a loss of only 10 to 20 plants set late in the afternoon.
In case frost or unexpected cool nights in, protect your plants with a light cover.

Cultivation and Maturity

Keep the soil worked to a fairly "loose" condition and "hoe" or pull out the undesired vegetation. Once the plants get started, the plant growth will smother out most grass and weeds. Maximum maturity is hard to determine as some people like a small potatoe which they call a "baby baker". Others desire the potato to grow to its largest or "jumbo" size. Simply examine an average hill and dig the potatoes when they approach the size that you desire.

More Old Favorites

SWEET POTATO FRITTERS

Take finely mashed sweet potatoes, add a little salt and pepper, a little flour and drip with spoon in hot grease, preferably cheese cottonseed oil, and fry a nice brown color.

SWEET POTATO GEMS

Take equal parts finely mashed sweet potatoes and flour, about 1 quart each, 2 tablespoons butter, a little salt, 1 or 2 eggs, 2 teaspoons baking powder, and milk enough to make a medium stiff batter; bake in muffin tins in hot oven. These are also good served with fricasseed chicken.

SWEET POTATO SOUFFLE

Mash smooth 1 pint of boiled or steamed sweet potatoes, 4 eggs, beaten separately yolks and whites, ½ cup of butter, creamed with a cup of sugar, 1½ cups of milk or cream, a grating of the yellow peeling of half a lemon, a little nutmeg, or a little cinnamon, ½ cup of large Sultana raisins, slightly floured a few chopped nuts, a teaspoonful of yeast powder. When mixed in the usual way, cook in a souffle pan over water. When set, spread quickly over the top marshmallow cream icing, sprinkle with granulated sugar, serve at once while hot.

SWEET POTATO DOUGHNUTS

1 cup mashed canned sweet potatoes, 1 cup sugar, 1 level tablespoon lard, 1 egg, 1 teaspoon nutmeg, 2 level teaspoon salt, two-thirds cup water, 4 cups flour, 3 teaspoons baking powder. Mash enough to make a cupful, add sugar, shortening, egg and salt; beat to a creamy consistency add water and flour sifted with baking powder, mix a soft dough and cut with doughnut cutter. Fry in deep fat. Put 1 cup of sugar in a paper bag, drop in doughnuts as fried and shake. This makes six dozen doughnuts.

SWEET POTATO CUSTARD

½ can canned sweet potatoes, ¾ cup sugar, ½ cup cream, Yolks of 2 eggs, 1 heaping teaspoon cocoa, 1 teaspoon vanilla, pinch of nutmeg, butter size of walnut, 1 teaspoon corn starch and ¼ teaspoon baking powder. Beat all together well and line pie tin with pie crust and pour the mixture in, and bake until brown and firm, and then add the whites of eggs, stiffly beaten, with enough sugar to sweeten, and return to stove and bake to a delicate brown.

SWEET POTATO CROQUETTES

Use mashed, boiled or baked potatoes. To 2 cups of potatoes add: 1 egg, ½ teaspoon salt, ½ cup raisins, 1 tablespoon flour. Make into balls, roll in cracker crumbs and fry in just a little fat.

CANNED SWEET POTATO

Wash carefully, slice, put in jar and fill with cold water. Put covers on loosely and place jars in deep vessel with perforated wooden slip in bottom to keep from breaking jars. Fill vessel to within one inch of top of jars with cold water, place on the fire and let boil 3 or 4 minutes. Take from fire and tighten tops, and when cool again, tighten them.

Blue Ribbon Winners Coming Up...

Today's Best

ORANGE GLAZED SWEET POTATOES

8 medium-size sweet potatoes, 1½ teaspoons salt, divided, 2 tablespoons butter or margarine, 1 tablespoon grated orange peel, ¾ cup dark corn syrup. Wash and clean sweet potatoes. Add 1 teaspoon salt to boiling water; cook potatoes in water until tender, about 35 minutes. Peel and cut in half. Arrange potatoes in a shallow baking dish; set aside.

Combine remaining ½ teaspoon salt, butter, orange peel, and corn syrup in a small saucepan. Bring to a boil; spoon over sweet potatoes. Bake at 350 degrees for 30 minutes, basting potatoes occasionally with syrup. Yield: 8 to 10 servings.

SWEET POTATO BISCUITS

1 egg, slightly beaten, 1 cup cooked, mashed sweet potatoes, ¼ to ½ cup sugar, 2 tablespoons butter or margarine, softened, 3 tablespoons shortening, about 2 cups self-rising flour. Combine egg, sweet potatoes, sugar, butter, and shortening in a mixing bowl; mix well. Stir in enough flour to make a soft dough. (Dough will be softer than regular biscuit dough.) Turn out on a floured surface; knead lightly a few times. Roll to ¼-inch thickness; cut with a 2-inch biscuit cutter. Place on an ungreased baking sheet and bake at 350 degrees about 15 minutes. Yield: about 16 (2-inch) biscuits.

CRUNCH TOP SWEET POTATO PIE

1¾ cups cooked, mashed sweet potatoes, 1 cup frozen whipped topping, thawed, ½ cup powdered sugar, ½ (8-ounce) package cream cheese, softened, 1 teaspoon vanilla extract, Coconut Crust, ¼ cup chopped pecans, ¼ cup all-purpose flour, ¼ cup brown sugar, 2 tablespoons butter or margarine melted, ½ teaspoon ground cinnamon, Dash of ground nutmeg. Combine sweet potatoes, whipped topping, powdered sugar, cream cheese, and vanilla in a mixing bowl; beat with electric mixer until smooth. Pour mixture into Coconut Crust. Combine remaining ingredients, stirring well; sprinkle over pie. Bake at 325 degrees about 30 minutes or until topping begins to brown. Chill thoroughly before serving. Yield: one 9-inch pie. COCONUT CRUST: 1 (3½-ounce) can flaked coconut, 2 tablespoons butter or margarine, melted. Combine coconut and butter; press into an 8-inch pie plate. Bake at 325 degrees for 9 to 10 minutes or until lightly browned. Cool. Yield: one 8-inch pie crust.

CRANBERRY GLAZED YAMS

6 medium yams, cooked and halved, or 1 (18-ounce) can whole-packed yams, drained, 1 cup whole berry cranberry sauce, ¼ cup water, ¼ cup firmly packed brown sugar, ½ teaspoon grated orange peel, 1 tablespoon butter or margarine. Arrange yams in a shallow, buttered baking dish. Combine cranberry sauce, water, brown sugar, and orange peel in a saucepan; mix well, and bring to a boil. Cook gently 5 minutes. Add butter and pour mixture over potatoes. Bake at 350 degrees for 30 minutes, basting frequently. Yield: 4 to 6 servings.

More Modern Favorites

CARIBBEAN PUDDING

1 cup mashed cooked sweet potatoes (about 2 large), 5 eggs, ½ cup sugar, ½ teaspoon salt, 1 cup orange juice, 1 cup milk, ¼ teaspoon each: nutmeg, cinnamon and all-spice, toasted slivered almonds. In large bowl mix together cooked sweet potatoes which have been mashed, and remaining ingredients, except almonds. Pour into six greased custard cups. Place in pan filled with one inch of water. Bake in 350 degree oven for one hour or until tip of knife inserted near center comes out clean. Serve warm with toasted almonds or whipped cream.

PENN-SWEET POTATO RELISH

2 quarts chopped green peppers, 2 cups cooked and chopped sweet potatoes, 2 large onions chopped, 1 pkg. (10 oz.) whole frozen corn, 1 pkg. (10-oz.) frozen lima beans, 2 and two-thirds cups brown sugar, 2 cups cider vinegar, 2 tablespoons celery seed, 2 tablespoons salt, 1 teaspoon tumeric, ½ teaspoon pepper. Boil all ingredients uncovered 20 minutes. Pour boiling hot into sterilized jars. Cool and refrigerate. For long storage time: pour boiling hot into jars, leaving ¼" headspace. Cap loosely, process in water bath 10 minutes. Tighten caps. Store in cool dry area. (7 pints)

SWEET POTATO SURPRISE

6 medium potatoes, grated, ¼ cup melted butter, 3 eggs, separated, ½ cup sugar, ¼ teaspoon salt, ¼ teaspoon cloves, ¼ teaspoon cinnamon, ½ cup molasses or corn syrup, ½ cup chopped pecans, marshmallows cut in half, optional. Blend together all ingredients except egg whites and marshmallows. Beat egg whites until stiff peaks form and fold into sweet potato mixture. Bake in greased 9½ to 2-quart casserole. Bake in 350-degree oven 30 minutes. Arrange marshmallow halves on top and continue to bake 5 to 10 minutes longer. (Serves 6)

SWEET POTATO CANDY BOWLS

4 cups hot, mashed sweet potatoes, ¼ cup margarine, ¼ cup orange juice, ½ teaspoon salt, 2 cups miniature marshmallows, divided, 1 (1-pound) can whole berry cranberry sauce. Combine sweet potatoes, margarine, orange juice, and salt; whip in 1 cup marshmallows. Spoon into a 1½-quart casserole dish. Spoon cranberry sauce over top. Bake at 350 degrees for 30 minutes. Sprinkle with remaining marshmallows; return to oven until the marshmallows are lightly browned. Yield: 6 to 8 servings.

SWEET POTATOES IN APPLESAUCE

2 cups chopped, cooked sweet potatoes, ½ teaspoon salt, 1 (8-ounce) jar applesauce, ¼ cup firmly packed brown sugar, 1 tablespoon butter or margarine, ¼ teaspoon ground nutmeg. Place sweet potatoes in a greased 1-quart casserole dish. Sprinkle with salt. Spoon applesauce over potatoes and sprinkle with brown sugar. Dot with butter, and sprinkle with nutmeg. Bake at 350 degrees for 30 to 35 minutes or until lightly browned. Yield: 4 servings.

State Recipes

SWEET POTATOES AND PINEAPPLE

6 medium cooked sweet potatoes, 6 slices pineapple, cut in halves, ¼ cup pineapple juice, ½ cup dark brown sugar, ¼ cup margarine, ¼ teaspoon butter flavoring. Slice potatoes in halves, length-wise and arrange alternating layers of sweet potatoes and pineapple in baking dish. Heat pineapple juice, brown sugar, margarine and butter flavoring together and boil 3 minutes. Pour over potatoes and pineapple and bake at 350 degrees for 30 minutes.

SWEET POTATO PUFFS

4 medium-sized baked or boiled sweet potatoes, 2 tablespoons butter, 1 teaspoon salt, ¼ teaspoon pepper, ¼ teaspoon nutmeg, ¼ teaspoon cinnamon, flour, 1 egg, slightly beaten, 2 tablespoons water, fine, dry crumbs. Peel hot baked or boiled sweet potatoes and put through ricer. Beat in butter, salt, pepper, nutmeg and cinnamon and chill. Shape into 2½ inch patties, roll in flour, then in egg which has been diluted with water and then roll in crumbs. Fry in deep hot fat at 365 degrees about 3 minutes until golden brown. Drain on paper towels.

GEORGIA APPLE GLAZED POTATOES

½ cup apple jelly; ¼ teaspoon cinnamon (if orange marmalade is used - omit cinnamon); ½ teaspoon salt; 6 sweet potatoes, small, whole, cooked or canned. Melt apple jelly in a dry pan over low heat. Stir in cinnamon and salt then add sweet potatoes. Cook over low heat, turning sweet potatoes several times until they are well coated and most of jelly is absorbed--about 6 minutes. 261 calories per serving.

WEST VIRGINIA CUSTARD PUDDING

3 eggs; 1 cup sugar; 1 and two-thirds cup evaporated milk (one large can); 2 cups sweet potatoes--cooked, peeled and mashed; ½ cup raisins; ½ teaspoon salt; ½ teaspoon cinnamon; ¼ teaspoon cloves; ½ teaspoon nutmeg. Beat eggs, add sugar and beat thoroughly. Add milk and beat. Add sweet potatoes, raisins, salt and spices and mix thoroughly. Grease casserole liberally with butter and pour in pudding mixture. Bake 15 minutes in 450 degree oven then reduce heat to 350 degrees and bake 30-35 minutes or until knife inserted in center comes out clean. Delicious served warm with whipped topping or cream.

MICHIGAN'S SWEET POTATO-APPLE BAKE

1½ cup raw apples, 3 tablespoons honey, nutmeg, cinnamon, 4 cups cooked potatoes, 3 tablespoons oil; 1 cup walnuts (Dried apricots can be used in place of apples if apricots are used pour ½ cup of orange juice over instead of water before baking.) Grease baking dish and arrange alternate slices of apples and potatoes. Continue until all pieces are used. Add ½ cup water. Dot with honey and spices. Cover and bake at 375 until apples are tender and brown.

WEST VIRGINIA "SWEET POTATO PUDDING"

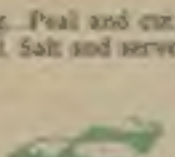
In the bottom of a large casserole, combine 2 tablespoons cornstarch with ½ cup honey. Add one large can condensed milk add 3 beaten eggs. Stir in 3 cups diced sweet potatoes salt to taste. Dot top with butter and bake at 350 to 375 degrees until center is firm. Bake 1 to 1½ hours. Serve warm.

TENNESSEE'S CANDIED SWEET POTATOES

4 to 6 medium sweet potatoes; 4 tablespoons bacon grease; water; sugar; vanilla. Peel sweet potatoes and cut as if making french fries. Put bacon grease in iron skillet. Add potatoes when grease is hot. Add enough water to steam. Cover and let cook for about 20 minutes. Add ½ to 2 cups sugar according to taste and let cook for another 15 minutes. Add 1 to 2 teaspoons vanilla just before taking off burner.

MASSACHUSETTS SWEET POTATO FRIES

Sweet potatoes, oil, for cooking. Peal and cut sweet potatoes as you would white potatoes. Deep fry in hot oil. Salt and serve. (Sweet potatoes fry in about half the time white ones do.)



TENNESSEE'S "AKA CATON" COBBLER

Cut 6 or 7 medium size sweet potatoes into small strips. Cover with water and cook until tender. Drain potatoes and pour into crust, cover potatoes with 2 cups sugar, ¼ pound butter and 2 teaspoons cinnamon or Nutmeg, cover with crust and cook in oven at high temperature until crust is Golden Brown.

PENNSYLVANIA POTATO PECAN PIE

½ cup of butter, ½ cup firmly packed brown sugar, ¼ teaspoon salt, 3 eggs, ¾ cup dark corn syrup, 1¼ cups mashed cooked sweet potatoes, 1 teaspoon vanilla extract, 1½ cups pecans, pastry for 1 crust 9-inch pie, unbaked. Cream butter and sugar. Beat in salt, eggs, corn syrup, sweet potatoes and vanilla. Add 1 cup of nuts and pour into pastry lined pie pan. Sprinkle remaining nuts over top. Bake in pre-heated moderate oven (375 degrees for 50 to 55 minutes. Cool. Makes 6 to 8 servings.

NEW YORK'S CARAMEL SWEET POTATOES

5 med. cooked sweet potatoes, 1 tsp salt, 1 cup brown sugar, 2 tbsp. butter, 3 tbsp. flour, 8 marshmellows, 1 cup thin cream, ½ cup chopped nuts. cut sweet potatoes in large size pieces and place in baking dish. Mix salt, brown sugar, flour and nuts, pour over potatoes, place butter on top. Put thin cream over this. Arrange marshmellows on top and bake at 350 degrees for 45 to 50 minutes.

NEW JERSEY'S HUNGRY MAN

2 lbs. sweet potatoes, 2 onions, salt and pepper. peel sweet potatoes and slice ¼ inch thick, peel and slice onions ¼ inch thick. In casserole place 1 inch layer of sweet potato, thin layer of onions, sprinkle lightly with salt and pepper. Build up layers, add 6 pork chops on the top. Bake at 350 degrees until potatoes are done, last 10 minutes bake without lid, serve hot, add salt to your taste.

ARKANSAS GRATED POTATO PUDDING

Grated raw sweet potatoes, 2 eggs, 1½ cups milk, 3 tbsp. butter or margarine, ½ cup sugar, 1 tsp. vanilla, ½ tsp. nutmeg. beat eggs - beat in sugar - add to grated potatoes. Combine remaining ingredients. Pour into greased deep dish baking pan. Bake at 300 degrees for 1½ hours.

ILLINOIS SWEET POTATO CUPLING

3 cans sweet potatoes, 1 can cherry pie filling, 1 can apple pie filling. (1) layer of potatoes and apple pie filling, dot with butter and cinnamon. (2) layer of cherry pie filling. Alternate (1) and (2) in a buttered 9X12 baking dish. Bake at 350 degrees for 30 minutes or until "bubbly".

MAINE "BLACK SPIDER PATTY"

2 cups mashed sweet potatoes; 1 egg, beaten; 2 tablespoons brown or maple sugar; 2 tablespoons butter; ½ cup chopped pecans; Salt, pepper and cinnamon to taste. Combine all ingredients. Mix well. Roll into 3 inch balls or drop by spoonfuls into hot grease spider (cast iron frying pan). Brown and turn. Balls may be deep fat fried also.

VIRGINIA'S GLAZED POTATOES - PINEAPPLE

Use 3 pounds sweet potatoes; ½ cups of sugar; 1 (9 oz.) can of crushed pineapple; 1 cup of butter or margarine. Cook potatoes in boiling salted water until almost tender. Drain the pineapple. Keep the syrup. Mix ½ cup of the syrup with butter in a skillet. Simmer 10 to 15 minutes until thick. Add potato slices. Keep cooking and baste until well glazed. Take out potatoes. Keep warm in dish. Add ½ cup pineapple to the glaze. Heat and pour over potatoes. Serves six.

ALABAMA SWEET POTATO CASSEROLE

3 cups mashed cooked sweet potatoes cooked in a little salt, 2 eggs, well beaten; ½ cup sugar; ½ cup margarine. TOPPING: Combine 1 cup brown sugar, ½ cup flour. One-third cup margarine and 1 cup chopped pecans. Put potato mixture in greased casserole dish. Crumble brown sugar topping over mixture and bake at 300 degrees for 20 to 30 minutes.

OHIO POTATO PIE

4 medium sweet potatoes - mashed or halves; ½ cup whole cranberry run through blender; 3 tablespoons lemon or orange juice; ½ cup honey; 1 tablespoon melted butter. Place potatoes in shallow baking dish. Combine cranberry mixture and lemon or orange juice. Mix well. Spread cranberry mixture over potatoes. Pour honey and butter over sweet potatoes. Bake at 350 degrees for 25 minutes - basting occasionally. Can top with nuts and whipped cream.

ARKANSAS SPOON BREAD

4 or 5 sweet potatoes; 1 cup milk; 4 eggs; 1½ cups honey; ¼ cup oil; grated rind o lemon; ½ teaspoon nutmeg; grated orange peel...½ orange...Cook the well scrubbed but not peeled sweet potatoes. Grate the lemon and orange. Mix eggs and honey, then add oil. Mix until smooth. Add the grated potatoes to the mixture. Next add the grated orange, lemon and the spices. Oil a dish well and bake slowly for an hour at 325 degrees. Good served hot or cold and very good with ham or chicken.

INDIANA SWEET POTATO COOKIES

1 cup cooked sweet potatoes; 1 cup sugar; ½ cup shortening; 2 cups sifted flour; 1 teaspoon vanilla; 1 teaspoon cinnamon; ¼ teaspoon salt; 1 teaspoon soda; ½ cup nuts ground; 3 tablespoons orange juice...Put all ingredients in a bowl as given and mix well. Bake at 350 degrees for 10 to 12 minutes. ICING... ½ stick butter or margarine; juice and pulp and orange rind from 1 orange. Powder sugar to make icing still enough to spread on baked cookies

MISSISSIPPI POTATO PIE...

1 cup mashed sweet potatoes; 2 cups sugar; 1 cup evaporated milk; 1 teaspoon lemon; 1 teaspoon vanilla; 3 eggs; 1 stick melted oleo. Mix sugar, eggs, and melted oleo. Add cooled mashed sweet potatoes, milk and vanilla. This will be very thin. Bake at 350 degrees for 20 to 25 minutes. Do not over cook.

[illegible] BAKED SWEET POTATOES

3 large sweet potato; ¼ cup brown sugar; ½ teaspoon [illegible]; marshmallows (small). Boil potatoes, drain water. Mash potatoes, add cinnamon and brown sugar. Mix well. Put in covered dish. Top with marshmallows. Cook at 375 degrees for ½ hour. Enough for 2 servings.

SWEET POTATO RECIPES

This May Be Your Favorite

COCONUT CUSTARD YAM PIE

2 cups mashed cooked yams (about 2 large), 3 eggs, ½ cup granulated sugar, ¼ cup packed brown sugar, 1 tsp. salt, ½ tsp. cinnamon, ½ tsp. nutmeg, ½ tsp. ginger, ¼ tsp. cloves, 1 cup evaporated milk or light cream, 1½ cups freshly grated coconut, loosely packed, 1 unbaked 9-inch pastry shell.

To prepare yams, bake in 350 degree oven for 40 minutes or cook in boiling water 25 minutes, until soft. Cool, peel and mash. In large bowl beat eggs with sugars, salt and spices. Add mashed yams and evaporated milk; mix well. Fold in 1 cup grated coconut. Turn into unbaked pastry shell. Bake at 350 degrees for 50 minutes longer or until tip of knife inserted into center of pie comes out clean. Serve warm or cooled with whipped cream or ice cream, if desired.

Try This One First

SWEET POTATO FLUFF

4 or 5 hot yams (30 oz.) drained and mashed, 1 can (8 oz.) crushed pineapple, drained, ½ cup sliced water chestnuts, ¼ cup firmly packed brown sugar, ½ teaspoon salt, 1 tablespoon cream Sherry, 3 tablespoons melted butter or margarine, ¼ cup fine dry bread crumbs. With a fork, blend the mashed yams, pineapple, water chestnuts, sugar, salt, Sherry, and 2 tablespoons of the butter. Turn into a shallow 1-quart baking dish. Stir remaining butter quickly into bread crumbs and spread mixture evenly over the yams. Bake, uncovered, in a 350 degree oven for 40 minutes or until heated through. Makes 4 to 6 servings.

...and here it is!

"POSSUM AND "TATERS"

After 'possum has been cooked and ready to serve, garnish with baked sweet potatoes cut lengthwise of the potato, place around the roast and pour gravy over them. Pork chops served with potatoes are very good, also backbone and spare ribs.

P.S. Cooks furnish their own 'Possum Recipe.